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Frozen Drinks: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Frozen Drinks (GB2759.1) and should be used a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB2759.1-1996 Hygienic Standard for Frozen Drinks.

BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Frozen Drinks GB2759.1-XXXX

- The original standard structure has been revised. The specifications on materials, food additive usage, hygienic requirements for production and processing, as well as packaging, labeling, storage and transportation have been added to this standard;
- The microbial index in this standard for frozen drinks containing more than 10 percent lactoproteid and the index for frozen drinks with less than 10 percent lactoproteid content were combined into one index for frozen drinks containing lactoproteid.

Drafting Units of this Standard: Beijing Disease Control Center, Hygiene Supervision Institute of Liaoning Province, Public Hygiene Supervision Institute of Tianjin Health Bureau, Hangzhou Wahaha Group Co., Ltd., China Preventive Medical Science Academy, Food Inspection Institute of Heilongjiang Province, Food Inspection Institute of Shanghai City, Food Inspection Institute of Guangdong Province.

Drafters of this Standard: Xu Jikang, Wang Xutai, Cui Chunming, Yu Ting, Gu Jingyu, He Qianqiong and Wang Peng.

GB2759.1-XXXX Hygienic Standard for Frozen Drinks

1. Scope

This Standard defines requirements for frozen drinks, the hygienic requirements for food additives, production and processing procedures, requirements for packaging, labeling, and testing methodology. This Standard applies to ice cream, ice cake, frozen sucker and edible ice, etc.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 Labels for Packaging, Storage, and Transportation

GB 2760 Hygienic Standard for Food Additive Use

GB/T 4789.21 Food Hygiene Microbial Assessment for Inspection of Frozen Drinks and Beverages

GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12 Determination of Lead in Food
GB/T 5009.13 Determination of Copper in Food
GB 7718 National Standard for Food Labeling
GB 12695 Hygienic Criteria for Beverage Factories

3. Definitions

The following definition applies to this standard:

Frozen drinks: frozen drinks in a solid state made from drinking water, sweetening agent, dairy, fruits, bean products and edible oils as main materials including additives such as essence, colorant, stabilizing agent and emulsifying agent that are processed through material preparation, sterilizing, and freezing.

4. Composition and Quality Requirements

4.1. Requirements for Raw Materials

Raw materials shall conform to relevant standards and regulations.

4.2. Organoleptic Requirements

Shall have the intrinsic color and flavor of such products, with no bad smell, taste, or visible impurities.

4.3. Physical and Chemical Requirements

The physical and chemical requirements shall conform to the regulations in Table 1.

Table 1. Physical and Chemical Requirements

Item	Requirement
Total arsenic (in As), mg/L	≤ 0.2
Lead (Pb), mg/L	≤ 0.3
Copper (Cu), mg/L	≤ 5.0

4.4. Microbial Requirements

The microbial requirements shall conform to the regulations in Table 2.

Table 2. Microorganism Index

Item	Requirement		
	Total Bacteria Colony Count (cfu/ml)	Coliform Group (MPN/100ml)	Pathogenic Bacteria
Frozen drinks containing lactoproteid	≤ 25000	450	Must not be detected
Frozen drinks containing beans	≤ 20000	450	Must not be detected
Frozen drinks containing starch or fruits	≤ 3000	100	Must not be detected
Edible ice	≤100	6	Must not be detected
Pathogenic bacteria refers to salmonella, shigella and staphylococcus			

5. Food Additives

5.1. Food additive quality shall conform to the relevant standards and regulations.

5.2. The variety and amount of food additives used shall conform to regulations specified in GB2760.

6. Hygienic Requirements for Food Production and Processing Procedures Shall conform to the regulations specified in GB12695.

7. Packaging

The packaging containers and materials shall conform to relevant hygienic standards and regulations.

8. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718. The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

9. Storage and Transportation

9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

10. Testing Methodology

10.1. Physical and Chemical Inspection

10.1.1. Total Arsenic: Determined according to methods specified in GB/T5009.11.

10.1.2. Lead: Determined according to methods specified in GB/T5009.12.

10.1.3. Copper: Determined according to methods specified in GB/T5009.13.

10.2. Microbial Inspection

Determined in accordance with the method specified in GB/T4789.21.

END TRANSLATION